

**Preventive Controls for Nut Processors**  
*Workshop Agenda*  
*July 18-20, 2017*

**DAY 1 - Tuesday 8:00 - 5:00**

- Chapter 1: Introduction to Course and Preventive Controls
- Chapter 2: Food Safety Plan Overview
- Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs
- Chapter 4: Biological Food Safety Hazards
- Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards
- Chapter 6: Preliminary Steps in Developing a Food Safety Plan
- Chapter 7: Resources for Food Safety Plans
- Chapter 8: Hazard Analysis and Preventive Controls Determination

**DAY 2 - Wednesday 8:00 - 5:00**

- Chapter 9: Process Preventive Controls
- Chapter 10: Food Allergen Preventive Controls
- Chapter 11: Sanitation Preventive Controls
- Chapter 12: Supplier Preventive Controls

**DAY 3 - Thursday 8:00 - 5:00**

- Chapter 13: Verification and Validation Procedures
- Chapter 14: Record Keeping Procedures
- Chapter 15: Recall Plan
- Chapter 16: Regulation Overview - GMP and Hazard Analysis and Risk-Based Preventive Controls for Human Food
- Q&A on *Preventive Controls for Human Food* Regulations

**2017 FSPCA Certified Lead Instructors may include:**

- Dr. William C. Hurst, UGA food safety specialist & course coordinator
- Steve Calhoun, American Peanut Council
- Dr. Mark Harrison, UGA Microbiologist
- Dr. Anand Mohan, UGA food safety specialist

**What is The Food Safety Preventive Controls Alliance (FSPCA)?**



The FSPCA is a broad-based public-private alliance consisting of key industry, academic, and government stakeholders. Its mission is to support safe food production by developing a nationwide core curriculum, training, and outreach programs to assist companies producing human and animal food in complying with the preventive controls regulations.

**FSPCA was the only organization supported by FDA to develop a training curriculum to qualify attendees to be Preventive Controls Qualified Individuals.**

Further your career and become a  
**PREVENTIVE CONTROLS QUALIFIED INDIVIDUAL (PCQI)**

See the *UGA Extension Food Science* calendar at <http://efsonline.uga.edu> for more courses like this one!

# Preventive Controls for Nut Processors



*A Preventive Control Qualified Individual (PCQI) Training Course*

**July 18-20, 2017**  
**University of Georgia**  
**Athens, Georgia**

*This training program uses the FSPCA standardized curriculum recognized by FDA*

Presented by



The University of Georgia  
College of Agricultural & Environmental Sciences  
Department of Food Science & Technology

and the



## HACCP vs. Preventive Controls

Hazard Analysis and Critical Control Point (HACCP) is the original systematic food safety management tool mandated for the meat, juice and seafood industries for many years. In 2016, FDA released several final rules specifically geared to food safety under the **Food Safety Modernization Act (FSMA)** mandate.

Companies subject to the *Preventive Controls for Human Foods* final rule are required to have a *Preventive Controls Qualified Individual (PCQI)*. One way to demonstrate that a person has the training, experience or education to be a Preventive Controls Qualified Individual is to be trained on this standardized curriculum and receive a certificate from the Association of Food and Drug Officials (AFDO), International Food Protection Training Institute (IFPTI) and The Institute for Food Safety and Health (IFSH).

This three-day course uses the standardized curriculum developed by FSPCA to deliver consistent training to qualify attendees to be *Preventive Controls Qualified Individuals*.

The goal of this program is to provide participants with the skills and knowledge to design, implement, document and maintain a comprehensive food safety plan for a nut processor, to ensure the safe manufacturing/processing, packing and holding of food products for human consumption.

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### Successful completion of this three-day course will earn a certificate as a *Preventive Controls Qualified Individual*

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#### What is Preventive Controls Qualified Individual (PCQI)?

A Preventive Controls Qualified Individual is someone who has successfully completed specific training in the development and application of risk-based preventive controls or is otherwise qualified through job experience to develop and apply a food safety system. (21 CFR 117.180)

**Is being a PCQI important?** Yes! Each FDA-registered facility subject to the Preventive Controls Rule for Human Food that handles food products must have at least one Preventive Controls Qualified Individual (employee or consultant) to do or oversee the preparation of a food safety plan, validation of the preventive controls, review records and perform analysis of the food safety plan.

#### How can I become Qualified as a PCQI?

You can become a *Preventive Controls Qualified Individual* in just three days by attending a training course using the standardized curriculum taught by FSPCA lead instructors.

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#### WORKSHOP REGISTRATION:

**Prepaid registration is required by July 3, 2017 - fee \$700 per person.** The registration fee includes the latest edition of the FSPCA manual/workbook, catered lunches, morning and afternoon refreshment breaks, tuition and the Preventive Control Qualified Individual training certificate from AFDO/IFPTI/IFSH. Lodging, breakfasts, parking, and evening meals are not included in registration fee. **Register three or more from the same company at the same time to receive a \$50 per person discount on the registration fee.**

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**Lodging: Participants are responsible for their own lodging.** A block of rooms will be held until July 3, 2017, at the **Graduate Athens hotel**, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 and request group code Group Code "PR0717" to get special rate of \$94.00 USD per night (1 king), plus tax. Or make your reservation online at <https://gc.synxis.com/rez.aspx?Hotel=76665&Chain=21643&arrive=7/17/2017&depart=7/20/2017&adult=1&child=0&group=PR0717>. A shuttle to and from the course will be provided by the hotel.

**NOTE: No public parking is available at the Food Science Building.** Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Print map with detailed directions from our website <http://EFSonline.uga.edu>.

**Cancellation Policy:** To cancel, make a substitution or verify registration, call (706) 542-2574 or email [EFS@uga.edu](mailto:EFS@uga.edu). No charge for substitutions. Cancellations received before July 3, 2017, will be refunded. NO REFUND if received after July 3, 2017, or no show.

**Transportation:** Airline access to Athens is available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation.

**Shuttle from Atlanta to Athens: Groome Transportation** has 14 shuttles to and from Atlanta to Athens - see [www.groometransportation.com](http://www.groometransportation.com) or call 706-410-2363 for schedule and reservations.

## Preventive Controls for Nut Processors

*A Qualified Individual Training Course*

**July 18-20, 2017**

**Registration fee MUST be prepaid – registration closes July 3, 2017**

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Attendee's Name

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Preferred name for name badge

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Title

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Company or affiliation

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Mailing address

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City/State/Zip

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Telephone

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Cellular phone

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Email address

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Type of product processed

- Register by July 3 - fee \$700 USD**
- APC, NPSA, SFA, PTNPA members registered by July 3 - fee \$650 USD**

**Register three persons from the same company at the same time to receive a \$50 per person discount on the registration fee.**

#### PAYMENT METHODS:

**CHECK or MONEY ORDER:** Complete the form above and fax to (706) 583-0992 to hold your place. Make payable to *University of Georgia* and mail with completed form to:

Preventive Controls for Nut Processors  
UGA Extension Food Science  
240 Food Science Bldg.  
Athens GA 30602-2610

**ONLINE CREDIT CARD REGISTRATION:** Please go to the calendar at <http://EFSonline.uga.edu> and click on the link to our secure registration website.